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ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺ . Put the packaging in applicable containers to recycle it.
Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

VISIT OUR WEBSITE FOR:

- Products
- Brochures
- User manuals
- Trouble shooter
- Service information

www.aeg.com

LEGEND

⚠ Warning - Important Safety information.

General information and tips

Environmental information

Subject to change without notice.

FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

ACCESSORIES AND CONSUMABLES

In the AEG webshop, you'll find everything you need to keep all your AEG appliances looking spotless and working perfectly. Along with a wide range of accessories designed and built to the high quality standards you would expect, from specialist cookware to cutlery baskets, from bottle holders to delicate laundry bags…

Visit the webshop at:
www.aeg.com/shop

CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.

When contacting Service, ensure that you have the following data available. The information can be found on the rating plate.

Model _____

PNC _____

Serial Number _____

SAFETY INFORMATION

Before the installation and use, read this manual carefully:

- For your own safety and the safety of your property
- For the protection of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.
The manufacturer is not responsible if incorrect installation or use results in damage.

CHILDREN AND VULNERABLE PEOPLE SAFETY

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Child lock or Key lock function, use it. It prevents children and animals from accidental operation of the appliance.

GENERAL SAFETY

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

INSTALLATION

- The adjustment conditions for this appliance are described on the label (or data plate).
- Only an approved technician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical or gas safety rules etc.).
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not pull the appliance by the handle.
- Make sure that the appliance is disconnected from the power supply during the installation (if applicable).
- Keep the minimum distances to the other appliances and units.
- Do not put the appliance on a base.

ELECTRICAL CONNECTION

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- You must have the correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a

contact opening width of minimum 3 mm.
- The shock protection parts must be fixed in such a way that they cannot be undone without tools.
- Always use a correctly installed shock-proof socket.
- When you connect electrical appliances to mains sockets, do not let cables touch or come near the hot appliance door.
- Do not use multi-way plugs, connectors and extension cables. There is a risk of fire.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Make sure that the mains connection is accessible after the installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug (if applicable).
- Do not replace or change the mains cable. Contact the service centre.

USE

- Only use the appliance for domestic cooking tasks. Do not use the appliance for commercial and industrial use. This is to prevent physical injury to persons or prevent damage to property.
- Always monitor the appliance during operation.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is a risk of burns.
- Do not use this appliance if it is in contact with water. Do not operate the appliance with wet hands.
- Do not use the appliance as a work surface or storage surface.
- The cooking surface of the appliance becomes hot during use. There is a risk of burns. Do not put metallic objects, for example cutlery or saucepans lids, on the surface, as they can become hot.
- The interior of the appliance becomes hot during use. There is a risk of burns. Use gloves when you insert or remove the accessories or pots.
- The appliance and its accessible parts become hot during use. Take care to avoid touching the heating elements. Young children must be kept away unless continuously supervised.
- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance. There is a risk of explosion or fire.
- Set the cooking zones to "off" after each use.
- Do not use the cooking zones with empty cookware or without cookware
- Do not let cookware boil dry. This can cause damage to the cookware and hob surface.
- If an object or cookware falls on the hob surface, the surface can be damaged.
- Do not put hot cookware near to the control panel because the heat can cause a damage to the appliance.
- Be careful when you remove or install the accessories to prevent damage to the appliance enamel.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the hob surface if you move them on the surface.
- Discoloration of the enamel has no effect on the performance of the appliance.
- To prevent damage or discoloration to the enamel:
  - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
  - do not put hot water directly into the appliance;
  - do not keep moist dishes and food in the appliance after you finish the cooking.
- Do not apply pressure on the open door.
- Do not put flammable materials in the compartment below the oven. Keep

there only heat-resistant accessories (if applicable).

- Do not cover oven steam outlets. They are at the rear side of the top surface (if applicable).
- Do not put anything on the hob that is liable to melt.
- If there is a crack on the surface, disconnect the power supply. There is a risk of electric shock.
- Do not put heat-conducting materials (e.g. thin metal mesh or metal-plated heat conductors) under the cookware. Excessive heat reflection can damage the cooking surface.
- If you have an implanted pacemaker, you must keep your upper body a minimum of 30 cm away from the induction cooking zones while they operate.
- Do not use the appliance during a power cut.

CARE AND CLEANING

- Before maintenance, make sure that the appliance is cold. There is a risk of burns. There is a risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating.
- For your personal safety and the safety of your property, only clean the appliance with water and soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers.
- If you use an oven spray, follow the instructions from the manufacturer. Do not spray anything on the heating elements and the thermostat sensor (if applicable).
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy.
- Bulb lamps used in this appliance are special lamps selected for household appliances use only. They cannot be used for the full or partial illumination of a household room.
- If it becomes necessary to replace the lamp use one of the same power and specifically designed for household appliances only.
- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock. Cool down the appliance. There is a risk of burns.
- Do not clean catalytic enamel.

SERVICE CENTRE

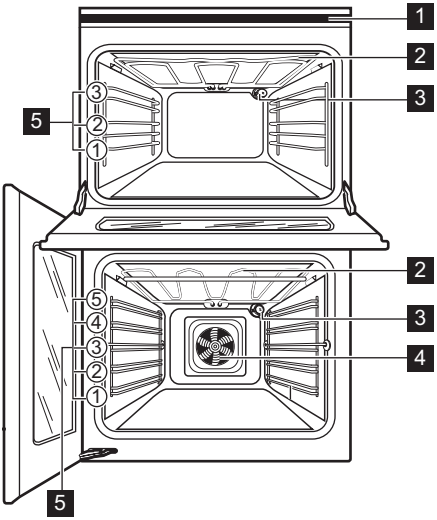
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

DISPOSAL OF THE APPLIANCE

- To prevent the risk of physical injury or damage:
  - Disconnect the appliance from the power supply.
  - Cut off the mains cable and discard it.
  - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is a risk of suffocation.

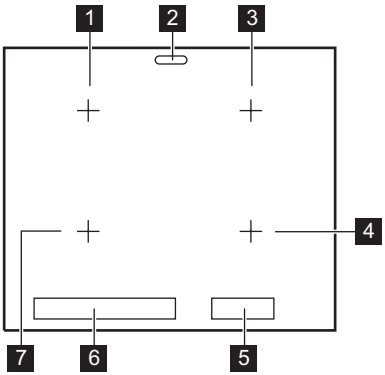
PRODUCT DESCRIPTION

GENERAL OVERVIEW



1 Hob
2 Grill
3 Oven lamp
4 Fan and heating element
5 Shelf positions

COOKING SURFACE LAYOUT



1 Induction cooking zone 2300 W, with the Power function 3200 W
2 Steam outlet
3 Induction cooking zone 2300 W, with the Power function 3200 W
4 Induction cooking zone 2300 W, with Power function 3200 W
5 Oven control panel
6 Hob control panel
7 Induction cooking zone 2300 W, with the Power function 3200 W

ACCESSORIES

- **Oven shelf**
  For cookware, cake tins, roasts.
- **Deep roasting pan**
  To bake and roast or as a pan to collect fat.
- **Roasting pan grid**
  To put in the deep roasting pan.

BEFORE FIRST USE

WARNING!
Refer to "Safety information" chapter.

INITIAL CLEANING

- Remove all accessories and removable shelf supports (if applicable).
- Clean the appliance before first use.

Refer to the chapter "Care and cleaning".

SETTING THE TIME

You must set the time before you operate the oven.

When you connect the appliance to the electrical supply or after a power cut, the indicator for the Time function flashes. Press the **+** or **-** button to set the correct time.
After approximately five seconds, the flashing stops and the display shows the time of day you set.

You can only change the time if :

- The child safety device is not on.
- None of the clock functions Duration |→| or End →| is set.
- No oven function is set.

PREHEATING

Preheat the empty appliance to burn off the remaining grease.

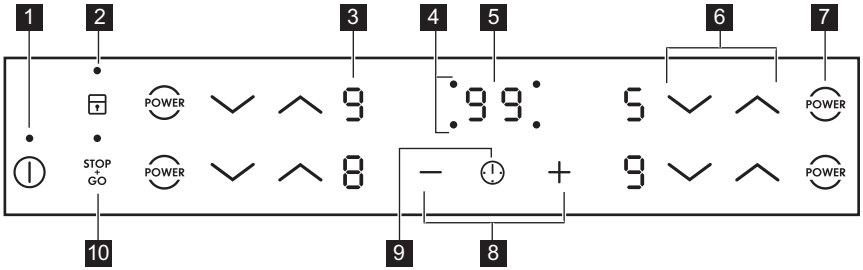
1. Set the function and the maximum temperature.
2. Let the appliance operate for one hour.
3. Set the function and the maximum temperature.
4. Let the appliance operate for ten minutes.
5. Set the function and the maximum temperature.
6. Let the appliance operate for ten minutes.

Accessories can become hotter than usually. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

HOB - DAILY USE

WARNING!
Refer to "Safety information" chapter.

CONTROL PANEL LAYOUT



Use the sensor fields to operate the appliance. The indicators, displays and sounds tell which functions operate.

	Sensor field	Function
1	⏻	Activates or deactivates the hob.
2	🔒	Locks or unlocks the control panel.
3	Heat setting display	Shows the heat setting.
4	Timer indicators for the cooking zones	Shows for which zone you set the time.
5	Timer display	Shows the time in minutes.
6	∧ / ∨	Increase or decrease the heat setting.
7	POWER	Activates the Power function.
8	+ / −	Increase or decrease the time.
9	⏲	Selects the cooking zone.
10	STOP + GO	Activates or deactivates the Stop and Go function.

HEAT SETTING DISPLAY

Display	Description
0	The cooking zone is off.
1 - 9	The cooking zone operates.
u	The Stop and Go function is on.
F	The cookware is unsuitable or too small, or there is no cookware on the cooking zone.
E	There is a malfunction.

Display	Description
H	Residual heat indicator: a cooking zone is still hot.
L	The lock/child safety function is on.
P	The Power function is on.
A	The automatic heat-up function is on.

ACTIVATING AND DEACTIVATING THE HOB

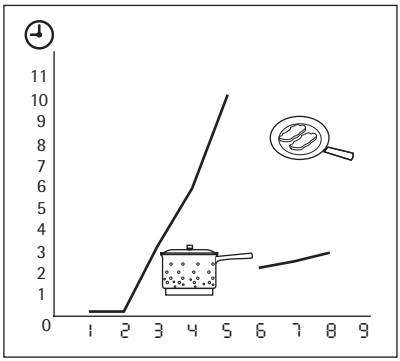
Touch ⏻ for 2 seconds to activate the hob. Touch ⏻ for 1 second to deactivate the hob.

HEAT SETTING

Touch ∧ to increase the heat setting. Touch ∨ to decrease the heat setting. The display shows the heat setting. Touch ∧ and ∨ at the same time to deactivate the cooking zone.

AUTOMATIC HEAT-UP

The automatic heat-up function lets you get the necessary heat setting in a shorter time. It sets the highest heat setting for some time (refer to the diagram), and then decreases it to the necessary heat setting.



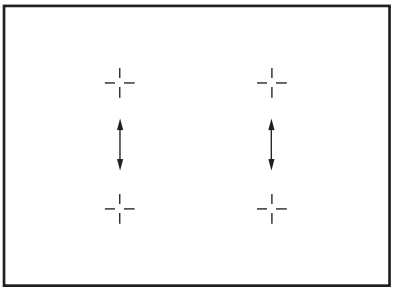
To start the automatic heat-up:

1. Touch POWER . P comes on in the display.
2. Immediately touch ∧ . A comes on in the display.
3. Immediately touch ∨ again and again until the necessary heat setting comes on. After 3 seconds A comes on in the display.
4. To deactivate the function touch ∨ .

POWER FUNCTION

The Power function makes more power available to the induction cooking zones. The Power function is activated for 10 minutes at most. After that, the induction cooking zone automatically changes back to the highest heat setting. To activate, touch POWER . P comes on in the display. To deactivate, touch POWER or ∨ .

POWER MANAGEMENT



The power management divides the power between two cooking zones in a pair (see the illustration). The Power function increases the power to the maximum level for one cooking zone in the pair and decreases the power in the second cooking zone. The display for the reduced zone changes between two levels.

POWER MANAGEMENT FOR THE RIGHT COOKING ZONES AND THE TOP OVEN

The right cooking zones and the top oven use the same energy source (the same electrical phase) when they operate at the same time. The power management prevents a circuit overload.

The more power the top oven uses during its operation, the less is available for the right cooking zones. When a zone cannot use the full power, the display for the zone changes between the two levels.

TIMER

Use it to set an automatic switch-off time for a cooking zone.

1. Set the cooking zone. Touch ⏲ again and again until the indicator for the necessary cooking zone comes on.

   You must set the cooking zone before you activate the timer.
2. Set the heat setting for the cooking zone. You can also set it after you activate the timer.
3. To activate the timer or change the set time, touch **+** or **-** on the hob control panel. The maximum time you can set is 99 minutes.

   The indicator of the cooking zone flashes slowly. The timer starts to count down.
4. To see the remaining time, touch ⏲ again and again until the indicator for the necessary cooking zone flashes quickly. The display shows the remaining time.

   When the set time ends, **00** flashes and an acoustic signal sounds. The cooking zone deactivates.
5. Touch ⏲ to stop the signal.

   To deactivate the timer before the set time is completed, set the cooking zone with ⏲ and touch **-**. The remaining time counts down to **00**. The indicator of the cooking zone goes out.

You can use the timer as a Minute Minder when the cooking zones do not operate. To do this, set the cooking zone and activate the timer but do not set the heat setting.

STOP AND GO

The Stop and Go STOP + GO function sets all cooking zones that operate to the lowest heat setting (⏑).
This function does not deactivate the timer function.

- To activate this function, touch STOP + GO . The display shows the symbol ⏑ .
- To deactivate this function, touch STOP + GO . The display shows the heat setting that you set before.

When the Stop and Go function operates, you cannot change the heat settings.

LOCK

When the cooking zones operate, you can lock the control panel but not ⏻. It prevents an accidental change of the heat setting.
This function does not deactivate the timer function.

1. Set the heat setting.
2. To activate this function, touch 🔒. The display shows the symbol L for 4 seconds.
3. To deactivate this function, touch 🔒. The display shows the heat setting that you set before.

When you deactivate the appliance, the function is deactivated.

When you activate the appliance, the display shows **SAFE** .

The lock function locks or unlocks the oven interface at the same time.

CHILD SAFETY DEVICE

This function prevents an accidental operation of the hob.

Activating the child safety device

1. Touch ⏻ to activate the hob. Do not set the heat settings.
2. Touch 🔒 for 4 seconds. The display shows the symbol L . The child safety device operates.
3. Touch ⏻ to deactivate the hob.

Deactivating the child safety device

1. Touch ⏻ to activate the hob. Do not set the heat settings.
2. Touch 🔒 for 4 seconds. The display shows the symbol 0 .
3. Touch ⏻ to deactivate the hob.

Overriding the child safety device for one cooking session

1. Touch ⏻ to activate the hob. The display shows the symbol L .
2. Touch 🔒 for 4 seconds.
3. Set the heat settings in less than 10 seconds. You can operate the hob.
4. When you deactivate the hob, the child safety device operates again.

The child safety device function locks the hob and oven at this same time.

RESIDUAL HEAT INDICATOR

The residual heat indicator comes on when a cooking zone is hot.

WARNING!
There is a risk of burns from residual heat.

AUTOMATIC SWITCH-OFF

The hob deactivates automatically if:

- All cooking zones are deactivated.
- You do not set the heat setting after you activate the hob.
- You spill something or put something on the hob control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- The hob becomes too hot (e.g. when a saucepan boils dry). Before you use the hob again, the cooking zone must be cool.
- You use incorrect cookware. The display shows the symbol F and the cooking zone deactivates automatically after 2 minutes.
- You do not deactivate a cooking zone or change the heat setting. After some time (see the table), the display shows the symbol - and the hob deactivates.

Heat setting	Switch-off time
u 1 - 2	6.0 h
3 - 4	5.0 h
5	4.0 h
6 - 9	1.5 h

HOB - HELPFUL HINTS AND TIPS

WARNING!
Refer to "Safety information" chapter.

COOKWARE FOR INDUCTION COOKING ZONES

In induction cooking a powerful electromagnetic field generates an almost instant heat inside the cookware.

Cookware material

- **correct:** cast iron, steel, enamelled steel, stainless steel, a multi-layer bottom (marked as correct by a manufacturer).
- **not correct:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is correct for an induction hob if ...

- ... some water boils very quickly on a zone set to the highest heat setting
- ... a magnet pulls on to the bottom of the cookware.

The bottom of the cookware must be as thick and flat as possible.

Put the cookware on the cross which is on the cooking surface. Cover the cross fully. The magnetic part of the bottom of the cookware must be 150mm minimum. Induction cooking zones adapt to the dimension of the bottom of the cookware automatically. You can cook with the large cookware on two cooking zones at the same time.

OPERATING NOISES

If you can hear

- cracking noise: cookware is made of different materials (Sandwich construction).
- whistling: you use one or more cooking zones with high power levels and the cookware is made of different materials (Sandwich construction).
- humming: you use high power levels.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not refer to any defects.

ENERGY SAVING

- If possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.

EXAMPLES OF COOKING APPLICATIONS

The data in the table is for guidance only.

Heat setting	Use to:	Time	Hints
⏑ 1	Keep cooked foods warm	as required	Cover
1-2	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix occasionally
1-2	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on

Heat setting	Use to:	Time	Hints
2-3	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50 min	Add at least twice as much liquid as rice, stir milk dishes part way through
3-4	Steam vegetables, fish, meat	20-45 min	Add a few tablespoons of liquid
4-5	Steam potatoes	20-60 min	Use max. ¼ l water for 750 g of potatoes
4-5	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 l liquid plus ingredients
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through
7-8	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through
9	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep fry chips		

The Power function is suitable for heating large quantities of water.

HOB - CARE AND CLEANING

WARNING!
Refer to "Safety information" chapter.

Clean the appliance after each use.
Always use cookware with clean bottom.

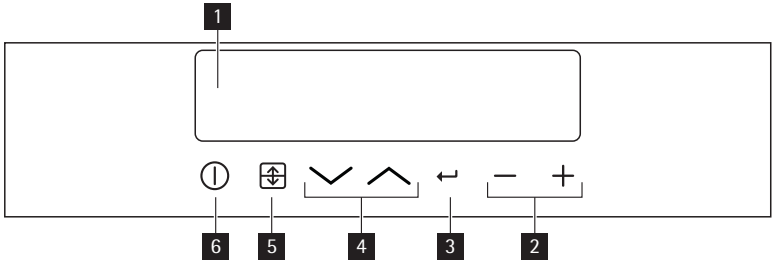
Scratches or dark stains on the glass-ceramic cause no effect on how the appliance operates.

To remove the dirt:

1. – **Remove immediately:** melted plastic, plastic foil and food with sugar. If not, the dirt can cause damage to the appliance. Use a special scraper for the glass. Put the scraper on the glass surface at an acute angle and move the blade across the surface.
   – **Remove after the appliance is sufficiently cool:** limescale rings, water rings, fat stains and shiny metallic discolorations. Use a special cleaning agent for glass-ceramic or stainless steel.
2. Clean the appliance with a moist cloth and some detergent.
3. At the end, **rub the appliance dry with a clean cloth.**

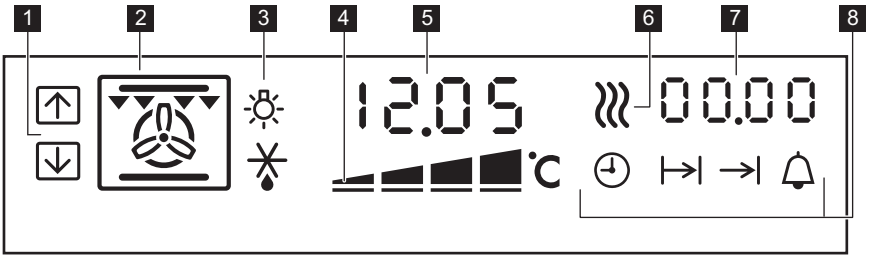
OVEN - CONTROL PANEL

CONTROL PANEL



Number	Button	Function	Description
1	–	Display	To show the current settings of the oven.
2	−+	Setting buttons	To set the temperature and time.
3	↵	Selection/ Clock function	To move between the oven functions and clock functions.
4	∨∧	Down,Up	To set an oven function or programme.
5	⇕	Oven selection	To switch between top and main oven.
6	⏻	On/Off	To activate or deactivate the oven.

INDICATORS OF DISPLAY



Number	Name	Description
1	Top/Main oven indicator	Shows which oven operates.
2	Oven function indicator	Shows the function.
3	Lamp/Defrost indicator	Shows the Lamp/Defrost function is active.
4	Heat indicator	Shows the heat setting.

Number	Name	Description
5	Temperature/Clock indicator	Shows the temperature and the time in minutes.
6	Keep warm indicator	Shows that keep warm function is active.
7	Cooking time/End time/Period of operation	Shows the time setting for clock functions.
8	Clock function indicator	To set the clock function and minute minder.

OVEN - DAILY USE

WARNING!
Refer to "Safety information" chapter.

ACTIVATING AND DEACTIVATING THE OVEN

Press the on/off button ⏻ to activate or deactivate the oven.

TOP OVEN FUNCTIONS

Oven function		Application
	Conventional	To bake and roast on one oven level. The top and bottom heating elements operate at the same time.
	Browning	To cook large pieces of meat. The grill element and the oven fan operate one after the other and circulate hot air around the food.
	Base Heat	To bake cakes with crispy or crusty bottom. Only the bottom heating element operates.
	Dual Grill	To grill flat food items in large quantities. To make toast. The full grill element operates.
	Light	To activate the oven lamp without a cooking function.

MAIN OVEN FUNCTIONS

Oven function		Application
	Hot Air	To roast or roast and bake food with the same cooking temperature, on more than one shelf, without flavour transference. Set the oven temperature 20-40 °C lower than for Conventional.
	Conventional	To bake and roast on one oven level. The top and bottom heating elements operate at the same time.
	Pizza Setting	To make pizza, quiche or pie. Set the oven temperature 20-40 °C lower than for Conventional.
	Low temperature cooking	To prepare lean and tender roasted food.
	Rotitherm	To cook large pieces of meat. The grill element and the oven fan operate one after the other and circulate hot air around the food.

Oven function		Application
	Dual Grill	To grill flat food items in large quantities. To make toast. The full grill element operates.
	Keep Warm	To keep the food warm.
	Drying	To dry sliced fruit (e.g. apples, plums, peaches) and vegetables (e.g. tomatoes, zucchini, mushrooms).
	Defrost	To thaw frozen food.
	Light	To activate the oven lamp without a cooking function.

SELECTING AN OVEN

1. To activate the appliance, press the On/Off ⏻ button.
2. Press the ⇳ button again and again to select the top or main oven.

SETTING THE OVEN FUNCTION

Use ∨ to set the oven function.
The display shows the recommended temperature.
If you do not change the this temperature in less than approximately 5 seconds, the appliance starts to heat.

When the appliance operates at the set temperature, an acoustic signal sounds.

You can change the oven function while the oven operates.

CHANGING THE OVEN TEMPERATURE

Use + or — to set the temperature.

DEACTIVATING AN OVEN FUNCTION

Press the oven function selection button ∨ or ∧ again and again until no oven function shows in the display.

HEAT- UP INDICATOR

When you activate an oven function, the bars on the display come on one by one. The bars show that the oven temperature increases.

RESIDUAL HEAT INDICATOR

When you deactivate the oven, the bars on the display show the residual heat.

OVEN - CLOCK FUNCTIONS

Clock function		Application
	Time of day	Shows the time. To set, change or check the time.
	Minute minder	To set a countdown time. A signal sounds, after the time period is completed.
|→|	Duration	To set how long the oven has to be in operation.
→|	End	To set the switch-off time for an oven function.

Duration \|→\| and End →\| can be used at the same time, if the oven is to be switched on and off automatically later. In this case first set Duration \|→\|, then End →\|.

SETTING THE CLOCK FUNCTIONS

1. Activate the appliance.
2. Use ⮐ again and again until the display shows the necessary clock function and the related symbol, for example Minute Minder .
3. Use + or — to set the necessary time.

   When the time is completed, an acoustic signal sounds for 2 minutes, and “00.00” and the related function indicator flash. The appliance deactivates.
4. Press a button to stop the acoustic signal.

With Minute Minder , you must activate the oven to set the clock function.

With Duration \|→\| and End →\|, the oven deactivates automatically. You must set the oven function and the temperature first before you can set the clock function.

HEAT+HOLD

The Heat+Hold function keeps prepared food warm for 30 minutes after the cooking is completed.

Activating Heat+Hold

1. Set the time with the clock functions Duration \|→\| and/or End →\|.
2. Use Selection ⮐ again and again until the display shows the symbol Keep warm .
3. Press + and the display shows “00:30”.
4. When the set oven function is completed, a signal sounds and Heat +Hold starts. The set oven function operates at 80°C for 30 minutes. The oven then deactivates automatically.

The temperature for the set oven function must be above 80°C.

OVEN - ADDITIONAL FUNCTIONS

COOLING FAN

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

THE CHILD SAFETY DEVICE

Refer to "Hob - daily use" chapter and "The child safety device" section.

AUTOMATIC SWITCH-OFF

For safety reasons the appliance deactivates after some time:

- If an oven function operates.
- If you do not change the oven temperature.

The last temperature you set flashes in the temperature display.

Oven temperature	Switch-off time
30 °C - 120 °C	12.5 h.
120 °C - 200 °C	8.5 h.
200 °C - 250 °C	5.5 h.
250 °C - maximum °C	3.0 h.

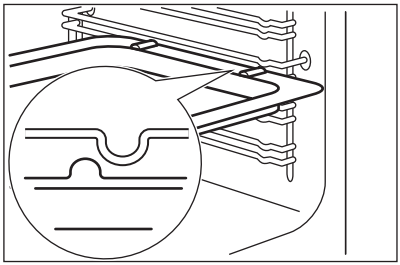
After an automatic switch-off, deactivate the oven fully. Then you can activate it again.

The automatic switch-off works with all oven functions, except Duration and End.

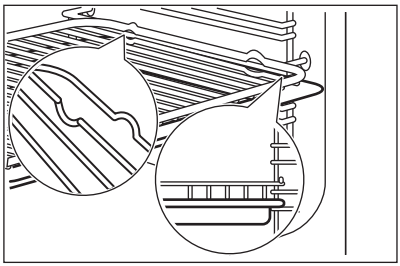
OVEN - USING THE ACCESSORIES

WARNING!
Refer to "Safety information" chapter.

INSTALLING THE OVEN ACCESSORIES



The deep roasting pan and the oven shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.

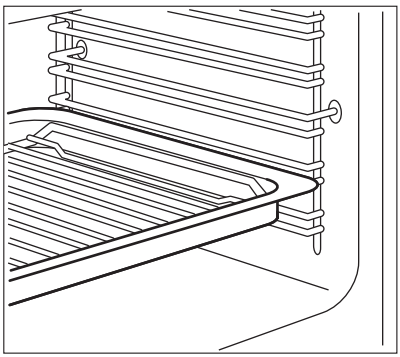


Installing the oven shelf and the deep roasting pan together
Put the oven shelf on the deep roasting pan. Push the deep roasting pan between the guide-bars of one of the oven levels.

GRILLING SET

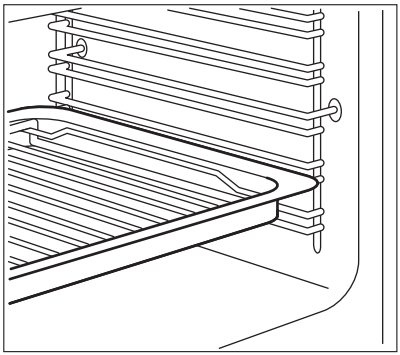
The grilling set includes the roasting pan grid and the deep roasting pan.

You can use the roasting pan grid in two positions: turned up or down.



To roast larger pieces of meat or poultry on one level:

1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point up.
2. Put the deep roasting pan in the appliance and on the necessary shelf level.



To grill flat dishes in large quantities and to toast:

1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point down.
2. Put the deep roasting pan in the appliance and on the necessary shelf level.

OVEN - HELPFUL HINTS AND TIPS

WARNING!
Refer to "Safety information" chapter.

The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

CAUTION!
Use a deep baking tray for very moist cakes. Fruit juices can cause permanent stains on the enamel.

TOP OVEN

The top oven is the smaller of the two ovens. It has 3 shelf levels. Use is to cook smaller quantities of food. It gives especially good results when used to cook fruitcakes, sweets and savoury flants or quiche.

MAIN OVEN

The main oven is particularly suitable for cooking larger quantities of food.

BAKING

General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned sufficiently below	Incorrect oven level	Put the cake on a lower oven level
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a lower setting
The cake sinks (becomes soggy, lumpy, streaky)	Baking time is too short	Set a longer baking time **Do not set higher temperatures to decrease baking times**
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Look at the mixing times, specially when you use mixing machines

Baking results	Possible cause	Remedy
Cake is too dry	Oven temperature too low	Set a higher oven temperature
Cake is too dry	Baking time too long	Set a shorter baking time
Cake does not brown equally	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake does not brown equally	No equal mixture	Put the mixture equally on the baking tray
Cake does not cook in the baking time set	Temperature too low	Use a slightly higher oven temperature setting

TOP OVEN

CONVENTIONAL BAKING

Food	Shelf Position	Temperature [°C]	Approx Cook Time (mins)
Biscuits	2	170 - 190	10 - 20
Bread	2	200 - 220	30 - 35
Bread rolls/buns	2	200 - 220	10 -15
Cakes: Small & Queen	2	160 - 180	18 - 25
Cakes: Sponges	2	160 - 175	20 - 30
Cakes: Victoria Samdwich	2	160 -170	18 - 25
Cakes: Madeira	2	140 - 150	75 - 90
Cakes: Rich Fruit	2	140 - 150	120 - 150
Cakes: Gingerbread	2	140 - 150	80 - 90
Cakes: Meringues	2	90 - 100	150 - 180
Cakes: Flapjack	2	160 - 170	25 -30
Cakes: Shortbread	2	130 - 150	45 - 60
Cakes: Apple Pie	2	170 - 180	50 - 60
Casseroles: Beef/ Lamb	2	160 -170	150 - 180
Casseroles: Chicken	2	160 - 180	80 - 90
Convenience Foods	2	Follow manufacturer`s instructions	
Fish	2	170 - 190	20 - 30

Food	Shelf Position	Temperature [°C]	Approx Cook Time (mins)
Fish Pie (Potato Topped)	2	190 - 200	20 - 30
Fruit Pies, Crumbles	2	190 - 200	30 - 50
Milk Puddings	2	150 - 170	90 -120
Pasta Lasagne etc.	2	170 - 180	40 -50
Pastry: Choux	2	180 - 190	30 - 40
Pastry: Eclairs, Profiteroles	2	180 - 190	30 - 40
Pastry: Flaky/Puff Pies	2	210 - 220	30 - 40
Shortcrusts: Mince Pies	2	190 - 200	15 - 20
Shortcrusts: Meat Pies	2	190 - 210	25 - 35
Shortcrusts: Quiche, Tarts, Flans	2	180 - 200	25 - 50
Scones	3	220 - 230	8 - 12
Shepard`s Pie	2	190 - 200	30 - 40
Souffles	2	170 - 180	20 - 30
Vegetables: Baked Jacket Potatos	2	180 - 190	60 - 90
Vegetables: Roast Potatos	2	180 - 190	60 - 90
Yorkshire Pudding Large	2	220 - 210	25 - 40
Yorkshire Pudding Individual	2	210 - 220	15 - 25
Roasting Meat, Poultry	2	See roasting chart	

MAIN OVEN

CONVENTIONAL BAKING

Food	Shelf Position	Temperature [°C]	Approx Cook Time (mins)
Biscuits	3	180 - 190	10 - 20
Bread	3	200 - 220	30 - 35

Food	Shelf Position	Temperature [°C]	Approx Cook Time (mins)
Cakes: Small & Queen	3	160 -180	18 - 25
Cakes: Sponges	3	170 - 180	20 - 25
Cakes: Madeira	3	150 - 160	60 - 80
Cakes: Rich Fruit	2	140 - 150	120 - 150
Cakes: Christmas	2	140 - 150	180 - 270
Cakes: Apple Pie	2	170 - 180	50 - 60
- Shortbread	3	140 - 160	45 - 60
Fish	3	170 - 190	30 - 40
Fruit Pies, Crumbles	3	180 - 200	30 - 50
Milk Puddings	3	150 - 170	60 - 90
Pastry: Choux	3	180 - 190	30 - 40
Pastry: Shortcrust	3	190 - 200	25 - 35
Pastry: Flaky	3	190 - 210	30 -40
Pastry: Puff	3	Follow manufacturer`s instructions. Reduce the temperature for Fan oven by 20°C	
Plate Tarts	3	190 - 200	25 - 45
Quiches/Flans	3	200 - 210	25 - 45
Scones	3	220 - 230	8 - 12
Roasting: Meat, Poultry	3	170 - 190	see Roastinh Chart

HOT AIR BAKING

Shelf Positions are not critical but ensure that oven shelves are evenly spaced when more than one is used (e.g. shelf positions 1 and 3)

Food	Shelf Position	Temperature [°C]	Approx Cook Time (mins)
Biscuits	1 – 3	180 - 190	10 - 20
Bread	2	190 - 210	30 - 35
Cakes: Small & Queen	1 – 3	150 - 170	18 - 25
Cakes: Sponges	3	160 - 170	20 - 25
Cakes: Madeira	3	140 - 160	60 - 80

Food	Shelf Position	Temperature [°C]	Approx Cook Time (mins)
Cakes: Rich Fruit	3	130 - 140	120 - 150
Cakes: Christmas	3	130 - 140	180 - 270
Cakes: Apple Pie	3	160 - 170	50 - 60
- Shortbread	1 – 3	130 - 150	45 - 60
Fish	3	160 - 180	30 - 40
Fruit Pies, Crumbles	3	170 - 180	30 - 50
Milk Puddings	3	140 - 160	60 - 90
Pastry: Choux	3	180 - 190	30 - 40
Pastry: Shortcrust	3	180 - 190	25 - 35
Pastry: Flaky	3	180 - 190	30 -40
Pastry: Puff	3	Follow manufacturer`s instructions. Reduce the temperature for Fan oven by 20°C	
Plate Tarts	3	180 - 190	25 - 45
Quiches/Flans	3	170 - 180	25 - 45
Scones	1 – 3	210 - 230	8 - 12
Roasting: Meat, Poultry	2	160 - 180	see Roastinh Chart

PIZZA SETTING

Food	Shelf Position	Temperature	Approx. Cook Time (min)
Apple Pie	2	160 - 180	50 - 60
Plate Tart	2	180 - 200	25 - 50
Pizza, frozen	3	Follow manufacturer`s instructions	
Pizza, home made	2	200 - 230	15 - 25
Quiches/Tarts	2	180 - 200	30 - 50

ROASTING

Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep roasting pan or on the oven shelf above the deep roasting pan. (If present)
- Roast lean meats in a roasting tin with a lid. This well keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.

HOT AIR OR CONVENTIONAL COOKING (IF AVAILABLE)

Roasting

Meat	Temperature [°C]	Cooking Time
Beef/Beef boned	170 - 190	20-35 minutes per 0.5 kb (1 lb) and 20-30 minutes over
Mutton/Lamb	170 - 190	20-35 minutes per 0.5 kb (1 lb) and 25-35 minutes over
Pork/Veal/Ham	170 - 190	30-40 minutes per 0.5 kb (1 lb) and 30-40 minutes over
Chicken	180 - 200	20-25 minutes per 0.5 kb (1 lb) and 20 minutes over
Turkey/Goose	170 - 190	15-20 minutes per 0.5 kg (1 lb) up to 3.5 kg (7 lb) then 10 minutes per 0.5 kg (1 lb) over 3.5 kg (7 lb)
Duck	180 - 200	25-35 minutes per 0.5 kb (1 lb) and 25-30 minutes over
Pheasant	170 -190	35-40 minutes per 0.5 kb (1 lb) and 35-40 minutes over
Rabbit	170 - 190	20 minutes per 0.5 kb (1 lb) and 20minutes over

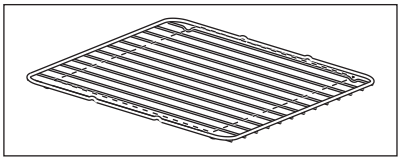
GRILLING

Always use the grilling function with maximum temperature setting

Always grill with the oven door closed

Always pre-heat the empty oven with the grill functions for 5 minutes.

- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.



The grilling area is set in centre of the shelf

TOP OVEN

DUAL CIRCUIT GRILL

Shelf Position
Adjust shelf position and grilling set to suit different thicknesses of food.

Food	Grill Time (min)
Bacon Rashers	5 - 6
Beefburgers	10 - 20
Chicken Joints	20 - 40
Chops - Lamb	15 - 25
Chops - Pork	20 - 25
Fish - Whole/Trout/Makarel	10 - 12
Fillets - Plaice/Cod	4 - 6
Kebabs	12 -18
Kidneys - Lamb/Pig	6 - 10
Sausages	20 - 30
Steaks: Rare	4 - 6
Steaks: Medium	6 - 8
Steaks: Well Done	12 - 15
Toasted Sandwiches	3 - 4

MAIN OVEN

ROTITHERM

Roasting

Food	Shelf Position	Quantity [kg]	Temperature [°C]	Time (min)
Beef: Pot roast	3		180 - 230	150 - 180
Beef: Topside beef or filler - rare	3	per cm of thickness	190 - 200	5 - 6
Beef: Topside beef or filler - medium	3	per cm of thickness	180 - 190	6 - 8
Beef: Topside beef or filler - well done	3	per cm of thickness	170 - 180	8 - 10
Pork: Shoulder, neck, ham	2	1-1.5	160 - 180	90 - 120
Pork: Pork chop	2	1-1.5	160 - 180	60 - 90
Pork: Meatloaf	2	0.75-1	160 -170	45 - 60
Pork: Knuckle of pork (pre-cooked)	2	0.75-1	150 -170	90 - 120

Food	Shelf Position	Quantity [kg]	Temperature [°C]	Time (min)
Veal: Roast veal	2	1	160 - 180	90 - 120
Veal: Knuckle of veal	2	1.5-2	160 -180	120 - 150
Lamb: Roast lamb, leg of lamb	2	1-1.5	150 -170	75 - 120
Lamb: Saddle of lamb	2	1-1.5	160 -180	60 - 90
Poultry	2	1-1.5	190 - 210	45 - 75
Half Chicken	2	0.5-1	190 - 210	35 - 50
Duck	1	1.5-2	180 - 200	75 - 105
Goose	1	3.5-5	160 - 180	135 - 210
Turkey	1	2.5-3.5	160 - 180	105 - 150
Turkey	1	4-6	140 - 160	150 - 240

DEFROSTING

- Put the food out of the packaging and set it on a plate on the oven shelf.
- Do not cover with a plate or bowl. This can extend the time to defrost very much.
- Put the oven shelf in the first shelf level from the bottom.

Type of food	Shelf	Time in minutes	Final defrosting mins	Comments
Chicken, 1000 g	2	120-140	20-30	Place the chicken on an upturned saucer on a larger plate. Turn half way through.
Meat, 1000g	2	100-140	20-30	Turn half way through.
Meat, 500g	2	90-120	20-30	Turn half way through.
Trout, 150g	2	25-35	10-15	-
Strawberries, 300g	2	30-40	10-20	-
Butter, 250g	2	30-40	10-15	-
Cream, 2 x 2dl	2	80-100	10-15	Cream can be whipped even if it is still slightly frozen.
Cake, 1400g	2	60	60	-

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

OVEN - CARE AND CLEANING

WARNING!
Refer to "Safety information" chapter.

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces, use a usual cleaning agent
- Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can destroy the nonstick coating.

Stainless steel or aluminium appliances
Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

CATALYTIC WALLS AND ROOF

The walls and the roof with catalytic coating are self-cleaning. They absorb fat which collects on walls while the oven operates.

To support this self-cleaning process, heat the oven without any food regularly:

- Turn the oven light on.
- Remove accessories from the oven.
- Select an oven function.
- Set the oven temperature to 250 °C and let the oven operate for 1 hour.
- Clean the oven cavity with a soft and damp sponge.

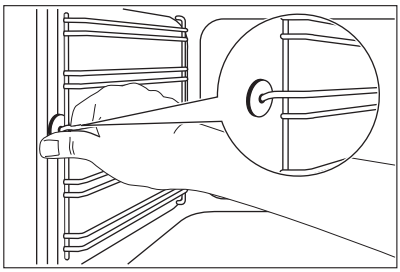
WARNING!
Do not attempt to clean the catalytic surface with oven sprays, abrasive cleaners, soap or other cleaning agents. This will damage the catalytic surface.

Discolouration of the catalytic surface has no effect on the catalytic properties.

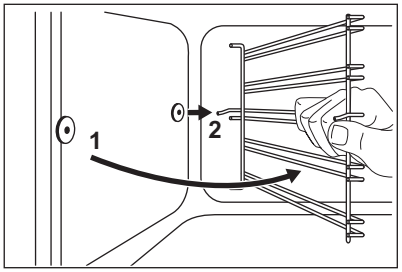
SHELF SUPPORTS

You can remove the shelf supports to clean the side walls.

Removing the shelf supports



1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.

Installing the shelf supports

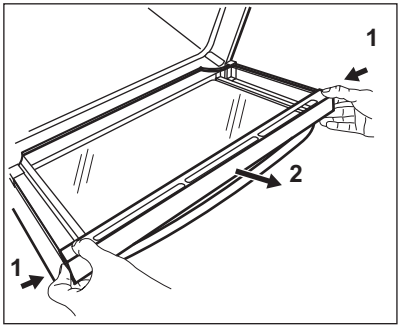
Install the shelf supports in the opposite sequence.

Valid with telescopic runners:
The retaining pins on the telescopic shelf runners must point to the front!

CAUTION!
Make sure that the longer fixing wire is in the front. The ends of the two wires must point to the rear. Incorrect installation can cause damage to the enamel.

CLEANING THE TOP OVEN GLASS PANELS

The door glass on your product can be different in type and shape from what you see in diagrams. The number of glasses can be different.



Removing the glass:

1. Open the door.
2. Push the door trim at both sides to release the clips. Refer to the picture.
3. Pull the door trim to the front to remove it.
4. Remove the glass panels.

To install panels, do the above steps in the opposite sequence.

WARNING!
Make sure that the glass panels are cool before you clean the glass door. There is a risk that the glass could break.

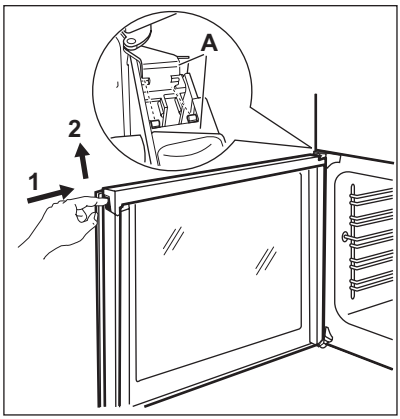
WARNING!
When the door glass panels are damaged or have scratches, the glass becomes weak and can break. To prevent this, you must replace them. For more instructions, contact your local Service Centre.

MAIN OVEN

CLEANING THE DOOR GLASS PANELS

The door glass on your product can be different in type and shape from the example you see in the diagram. The number of glasses can also be different.

Removing the glass:



1. Push the door trim at one side to remove it. Refer to the diagram.
2. Pull up the trim.
3. Remove the glass panels.

To replace the glass panels, do the above steps in the opposite sequence. Before you lower the trim, attach the A trim part to the door. Refer to the diagram.

OVEN LAMP

WARNING!
Be careful when you change the oven lamp. There is a risk of electrical shock.

Before you change the oven lamp:

- Deactivate the oven.
- Remove the fuses in the fuse box or deactivate the circuit breaker.

Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover.

Replacing the oven lamp

1. You can find the lamp glass cover at the back of the cavity. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with an applicable 300°C heat-resistant oven lamp.

Use the same oven lamp type.

4. Install the glass cover.

WHAT TO DO IF...

WARNING!
Refer to "Safety information" chapter.

Problem	Possible cause	Remedy
The appliance does not operate	The fuse in the fuse box is released	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The appliance does not operate	The power plug is not correctly put in	Put in the power plug correctly
The appliance does not operate	The earth fault switch is switched off	Switch on the earth fault switch
The appliance does not operate	The Child Lock or Key Lock is on	Refer to "Lock the control panel"
The appliance does not operate	The appliance is not activated	Activate the appliance
The appliance does not operate	The clock is not set	Set the clock
The appliance does not operate	The "Automatic cut-out" is on	Refer to "Automatic cut-out"
The food boils or fries too slowly	The cookware is not correct for the heat conductivity	Use correct cookware with good heat conductivity
The signal clock does not work	The time is not set	Set a time
The oven does not heat up	The necessary settings are not set	Control the settings
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp
The display shows an error code that is not in this list	There is an electronic fault	• Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again • If the display shows the error code again, refer to the Customer Care Department
Sound is heard from the cooker after you deactivate it	The sound comes from the cooling fan which prevents the cooker electronics from becoming too hot	No action necessary
The hob display shows —	The fuses are blown	Control the fuses

Problem	Possible cause	Remedy
The hob display shows F	No cookware on the cooking zone	Put cookware on the cooking zone
The hob display shows F	Incorrect cookware	Use the correct cookware
The hob display shows F	The diameter of the bottom of the cookware is too small for the cooking zone	Use cookware with larger diameter of the bottom
The oven display shows **"F9"**	The power plug is out of the wall outlet	Put the power plug in the wall outlet and start the cooker again
The oven display shows **"SAFE"**	The Child Lock operates	Deactivate the Key Lock, refer to "Hob - Daily Use" chapter and "The child safety device"
The oven display shows **"LOC"**	The Key Lock operates	Deactivate the Key Lock, refer to "Hob - Daily Use" chapter and "Locking / unlocking the control panel"

INSTALLATION

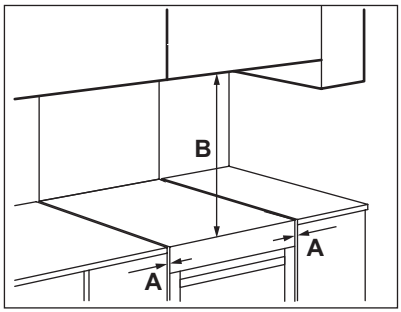
WARNING!
Refer to "Safety information" chapter.

TECHNICAL DATA

Dimensions	
Height	893 - 912 mm
Width	600 mm
Depth	600 mm
Top oven capacity	40 l
Main oven capacity	74 l

LOCATION OF THE APPLIANCE

You can install your freestanding appliance with cabinets on one or two sides and in the corner.

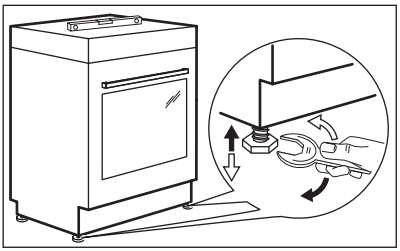


Minimum distances

Dimension	mm
A	2
B	685

LEVELLING

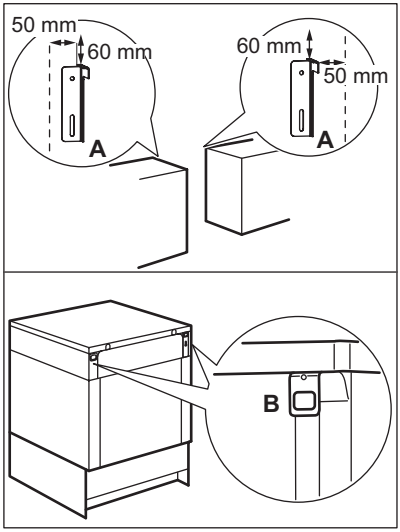
Use small feet on the bottom of appliance to set the appliance top surface level with other surfaces.



THE ANTI-TILT PROTECTION

CAUTION!
You must install the anti-tilt protection. If you do not install it, the appliance can tilt.

Make sure you install the anti-tilt protection at the correct height.



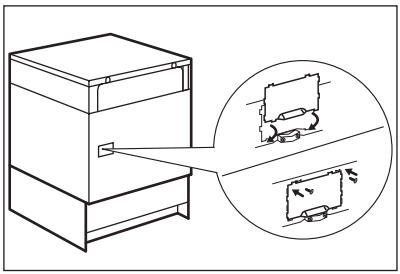
1. Set the correct height and area for the appliance before you attach the anti-tilt protection.
2. The anti-tilt protection has two parts (A+B). You can find the anti-tilt protection (B) on the right or left side of the rear wall of the appliance (See fig. 1). You must install the anti-tilt protection (A) on the wall. The distance of the hole of the anti-tilt protection (A) from the floor is about 816 mm. Make sure you install the anti-tilt protection (A) at the correct height. Screw it into the solid material or use applicable reinforcement.
3. Check that the anti-tilt protection fits minimum 20 mm into the hole in rear wall of the appliance (B) when you push the appliance (See fig. 2). Put the appliance in the middle of the space between the cupboards. If the space is larger than the width of the appliance, you must adjust the side measurement. Make sure that the surface behind the appliance is smooth.

ELECTRICAL INSTALLATION

The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety information".

This appliance is supplied without a main plug or a main cable.
Applicable cable types: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F.

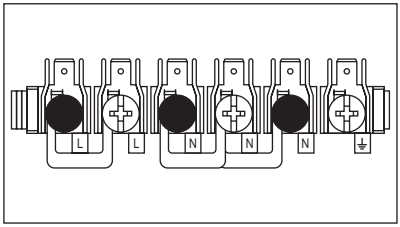
COVERING TERMINAL BOARD



The recommended cross-section area is six square millimetres (6 mm²).
When you refit the mains terminal cover, make sure that the lower tabs are located inside the bottom edge of the aperture, before you fix the two screws into the top edge of the mains terminal cover.
Make sure that the cover is securely fastened.

To open the cover of terminal board obey the procedure in opposite sequence.

TERMINAL BOARD



Make sure that the links are fitted as shown.

Do not remove blanking plates.

Standard guarantee conditions: We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Troubleshooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	**Tel: (Calls may be recorded for training purposes)**
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland
Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

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Česká republika	+420 261 302 261	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Strevelinsvej 38-40, 7000 Fredericia
Deutschland	+49 180 32 26 622	Fürther Str. 246, 90429 Nürnberg
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Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон"

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